Favorite sweets

[Continued from page 2]

½ cup margarine, melted

Combine until crumbly; press half into each 9" pan, greased and floured.

Cake:

1 pkg. yellow cake mix
½ cup water
½ cup orange juice
⅓ cup oil
3 eggs
2 tablespoons grated orange peel

Mix. Pour evenly over crunch layers. Bake at 350 degrees for 30-35 minutes. Cool 10 minutes. Remove from pans. Cool completely.

Frosting:

1 can Ready-to-spread vanilla frosting
1 cup frozen whipped topping
3 tablespoons grated orange peel
1 tablespoon lemon peel

Mix; beat until fluffy the frosting and whipped topping. Fold in orange and lemon peel. Ice cake, crunch side up.

For decoration, arrange on top mint leaves and madarine oranges.

Grated Sweet Potato Pudding

3 c. grated raw sweet potatoes
½ c. sugar
½ c. maple syrup
1 c. milk
1 tsp. nutmeg
1 tbsp. butter, melted
½ c. chopped nuts
½ tsp. salt
2 eggs, well beatened

Combine sweet potatoes, sugar, maple syrup, milk, nutmeg, butter, nuts, and salt. Add eggs and pour into buttered shallow pan. Bake in a moderately hot oven at 375 degrees for 50 to 60 minutes. Serves 6.

Chocolate Nut Fudge

1 lb. box of 10-x sugar
½ c. cocoa
6 tblsp. margarine
1 tblsp. vanilla
¼ tsp. salt
4 tblsp. milk
1 c. nuts

Melt margarine, add other ingredients and cook in double boiler until creamy.

Susie Gallier

[Continued on page 12]

Classic holiday cooking

How To Cook Picnic Shoulder

Cover shoulder meat with cold water. Bring to boil and boil hard for 10 minutes. Pour off water; then cover with cold water again. Add one cup brown sugar, ¾ cup vinegar, one onion (sliced) and three bay leaves. Bring to boil and simmer 20 minutes per pound. Remove skin and slice.

How to Cook Virginia Ham

1. Wash ham with a brush, scrape and trim.
2. Cover with cold water and soak overnight.
3. Remove from water, place in deep kettle - skin side up. Cover with cold water again. Bring to boil. Reduce heat and simmer (don't boil) until done. Allow 20 to 25 minutes per pound. Add water as needed to keep ham covered.
4. Ham is done when flat bone can be easily removed. Remove skin, chill, slice thin and serve. Ham can be glazed if carved at the table.

Timetable For Roasting Turkey

6 to 8 pounds - 3 to 3½ hours at 325 degrees
8 to 12 pounds - 3½ to 4½ hours at 325 degrees
12 to 16 pounds - 4½ to 5½ hours at 325 degrees
16 to 20 pounds - 5½ to 6½ hours at 325 degrees
20 to 24 pounds - 6½ to 7 hours at 325 degrees

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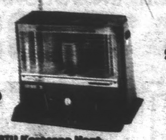

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Salads, relishes, other compliments for your favorite holiday cooking

Frosted Raspberry Salad

1 6-ounce package raspberry flavored gelatin
1 c. boiling water
1 16-ounce can whole berry cranberry sauce
1 15¼-ounce can crushed pineapple
¾ c. port wine
1 8-ounce pkg. cream cheese, softened
¼ c. sugar
1 8-ounce carton commercial sour cream
1 c. chopped pecans, divided

Dissolve gelatin in boiling water; add cranberry sauce, stirring with a wine whisk until smooth. Stir in pineapple and wine and spoon into a lightly oiled 12 x8 x 2-inch dish. Chill until firm. Combine cream cheese and sugar; stir until combined. Stir in sour cream. Reserve 2 tbsp. pecans for garnish; stir remaining pecans into the cream cheese mixture. Spread topping over salad, and sprinkle with reserved pecans. Chill well. Serves 8 to 10.

Note: Blue grapes and chopped apples may be used in place of the wine.

Beulah Booth

Cherry Gelatin Salad

1 1-pound can sour cherries
1 c. sugar
1 6-ounce cherry gelatin
1 1-pound can crushed pineapple
1 c. orange juice
1/2 c. chopped pecans

Mix cherries and sugar and bring to a boil. While hot, add the gelatin. Add the pineapple, orange juice and pecans. Rinse pan with COLD water before pouring in the ingredients. Refrigerate until congealed.

Frozen Cranberry Salad

6 ounces softened cream cheese
2 tbsp. mayonnaise
2 tbsp. sugar
20 ounces canned crushed pineapple, drained
1 pound whole cranberry sauce
½ c. chopped nuts
1 pint whipped cream

Blend cheese and mayonnaise with sugar. Add fruit, nuts and cream. Pour into an 8½ x 4½ inch loaf pan. Freeze for 6 hours or overnight. Let stand at room temperature for 15 minutes before removing from the pan. Serves 8 to 10.

Spiced Apple Rings

1 c. water
⅞ c. apple cider
¾ c. sugar
¾ tsp. ground cinnamon
¼ tsp. ground ginger
¼ tsp. ground allspice
3 lemon slices
3 red medium cooking apples

In a 12-inch skillet over high heat, heat all ingredients, except the apples, to boiling. Reduce heat to low; cover and simmer 5 minutes to blend flavors.

Meanwhile, core apples; cut crosswise in ¼ inch rings. For even cooking, add half amount of apple rings to skillet; simmer until tender, but firm, 3 to 5 minutes; remove to a small bowl. Repeat with remaining apples. Discard lemon slices; pour liquid over apple rings in bowl. Cover and refrigerate to use up with in 1 week. Serve apple rings with roast chicken, pork, duckling, or as a topping for ice cream. Make about 2 cups.

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Strawberry Salad

1 3-ounce package strawberry gelatin
8 ounces sour cream
1 medium can crushed pineapple, drained
1 medium container frozen whipped topping

Mix gelatin and sour cream. Add pineapple; add whipped topping.

Susie Gallier

Pear Relish

½ bu. pears, chopped
12 onions, chopped
12 green peppers, chopped
4 c. sugar
4 c. vinegar
2 tsp. salt
2½ tsp. pickling spices

Cook from 45 minutes to an hour, or until thick. Seal in hot jars.

Katie Martin

The wet stuff

Wassil

2 tsp. whole allspice
1 tsp. whole cloves
4 (2-inch) cinnamon sticks
2 oranges, sliced
4 quarts apple cider
1 c. firmly packed light brown sugar
1 c. burbon (optional)
additional cinnamon sticks (optional)

Tie allspice, cloves, and 4 cinnamon sticks in a cheesecloth bag. Combine cheesecloth bag and next 3 ingredients in a large Dutch oven; bring to a boil. Reduce heat and simmer 15 minutes. Add bourbon, if desired, stir well and remove spice bag. Pour into serving mugs and garnish each with a cinnamon stick. Yield: about 1 gallon.

Orange Eggnog

6 eggs
1/4 c. sugar
1/4 tsp. ground cinnamon
1/4 ground cloves
1/4 ground ginger
2 qts. orange juice, chilled
1/2 c. lemon juice
1 qt. vanilla ice cream
1 (28 oz.) bottle gingerale, chilled

Beat eggs until lemon colored; add sugar and spices. Stir in orange juice and lemon juice. Put ice cream in punch bowl and cut into small pieces. Pour in juice mixture and gingerale. Yield: 20 to 25 servings.

Virginia Gillaspie

Hot Spiced Cider

To 1 gallon cider add the following:
1 large can frozen lemonade
2 tsp. cinnamon
1 tsp. ground cloves
1 tsp. nutmeg

Have all spices level measurements. Stir all together. Heat, but do no boil. Serve hot.

Vernice Lucado

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